

STARTERS

- Soup of the day **8.90 / 12.90**
- Freshly shucked Oysters (GF)** **4.00 each**
Natural, kilpatrick or Japanese style with pickled ginger, cucumber and wasabi aioli
- Garlic bread** **9.90**
- Bruschetta (V)** **15.90**
Tomato, fetta, red onion, basil, balsamic glaze
- House made dips** **16.90**
Turkish bread, grissini, provolone cheese, marinated olives
- Kefalograviera Saganaki (GF, V)** **16.90**
Kalamata olives, beetroot relish, rocket, balsamic glaze
- Duck spring rolls** **17.90**
Carrot, spring onion, coriander, Nuoc Cham
- Slowly cooked lamb, mint and haloumi croquettes** **17.90**
Rosemary aioli
- Beetroot and vodka cured salmon (GF)** **18.90**
Trout mousse, mustard bavaois
- Brioche sliders** **9.90 each** **24.90 trio**
(Refer to specials board)
- Vegetarian taste plate (for 2) (VG)** **26.90**
Stuffed portobello mushroom, roasted vegetables, homemade hommus, pickled cauliflower, cornichons, marinated olives, Persian style macadamia fetta, sourdough
- Summer taste plate (for 2)** **38.90**
Beetroot and vodka cured salmon, twice cooked pork belly, slowly cooked lamb croquettes, Japanese oysters, lemon peppered calamari, apple, radish and fresh herb slaw



MAIN COURSE

- Summer Salad (GF, VG)** **23.90**
Spinach, currants, red quinoa, roasted pumpkin, toasted nuts, macadamia fetta, rocket, white wine vinaigrette, pomegranate glaze
- Portobello mushrooms (GF, VG)** **23.90**
Du-puy lentil, marinated pepper and basil stuffing, oven baked macadamia fetta, tomato sugo
Wine suggestion - Casa Lluç Tempranillo "Reserva", Valencia, Spain (organic, vegan)
- Sweet potato cannelloni (V)** **23.90**
Kale, ricotta, gorgonzola, shallot, parsley and hazelnut salad
- Panko and herb crusted chicken salad** **27.90**
Red shallots, Vietnamese mint, coriander, wombok, Chinese cabbage, shaved green mango, blood orange, spicy nam-jim dressing
Wine suggestion - Chrismont Riesling, King Valley, VIC
- Lamb shank ragu rigatoni** **27.90**
Fresh herbs, mascarpone, grana padana
- Lemon peppered calamari (GF)** **27.90**
Apple, radish and fresh herb slaw, spicy chipotle aioli, crispy prosciutto
- Roasted duck risotto (GF)** **29.90**
Shitake mushrooms, green pea, truffle oil
- Seafood linguini** **32.90**
Mussels, Japanese scallops, prawns, dill, diced tomato, garlic, parsley
Wine suggestion - T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC
- Twice cooked pork belly (GF)** **34.90**
Coconut rice, salted black bean sauce, pickled pear, sautéed greens
- Roasted chicken breast (GF)** **34.90**
Basil, Persian fetta and roasted capsicum stuffing, potato roesti, sautéed seasonal greens, tarragon reduction
- Marinated lamb rump** **36.90**
Coriander and apricot cous cous, eggplant caponata, preserved lemon yoghurt, roast lamb jus
Wine suggestion - Vinogradi Nuic Blatina, Bosnia and Herzegovina
- Catch of the day (GF)** **38.90**
Honey roasted sweet potato, pancetta and pumpkin mash, sautéed kale, roasted corn, caper and tomato salsa, lemon and dill butter

BUTCHERS SELECTION

- 300g Jack's Creek Black Angus Porterhouse** **39.90**
Grain fed, marble score 2+, Narrabri NSW
- 400g Great Southern Rib Eye** **40.90**
MSA grass fed, free-range, VIC
- 300g Hereford "Boss" Eye Fillet** **40.90**
MSA grass fed, free-range, SA
- served with smokey paprika potatoes, mushroom duxelle, red pepper jam, sautéed greens, rosemary infused jus (GF)
- Wine suggestion:** Pepperjack Shiraz, Barossa Valley, SA
- OR choose 2 sides and a sauce:**
- | | |
|--------------------|----------------------------|
| Sides: | Sauce: |
| Steak fries | Pepper |
| Tossed veggies | Mushroom |
| Creamy potato mash | Red wine jus |
| Garden salad | Anchovy and mustard butter |

TRADITIONAL PUB FARE

- The Pumphouse Burger** **24.90**
House made secret recipe beef patty, bacon, lettuce, tomato, cheese, caramelised onion, gherkins, bush tomato chutney, battered onion rings, chips, sweet chilli aioli
- Veggie Burger (V)** **21.90**
Beetroot, white bean, red quinoa and dukkah patty, house made slaw, grilled haloumi, chilli jam, charcoal bun, wedges
- Stella battered fish** **27.90**
Garden salad, chips, tartare, lemon wedge
- Chicken parmigiana** **27.90**
Hand crumbed chicken breast, leg ham, napoli, mozzarella, garden salad, chips
- Veal schnitzel** **25.90**
Hand crumbed, garden salad, chips, lemon wedge

{ Proud recipients of "Burger of the Year" at the 2018 AHA Vic State Awards for Excellence }

KIDS

- All \$12.90**
Kids under 12 years only
Includes soft drink/juice and activity pack
- Chicken nuggets, chips and salad**
- Battered fish, chips and salad**
- Napoli pasta (parmesan optional) (V)**
- Chicken schnitzel, chips and salad**

SIDES

- All \$9.90**
- Hot Chips**
House made aioli, chilli jam
- Wedges**
Sour cream, chilli jam
- Smokey paprika potatoes**
- Creamy potato mash**
- Wild rocket, shaved pear and parmesan salad,**
blue vein dressing
- Sautéed seasonal vegetables**
- Garden salad**

DESSERTS

- Passionfruit cheesecake** **12.90**
Passionfruit gel, lime labna
- Coconut and kaffir lime panna cotta (GF)** **12.90**
Lime syrup, pineapple salsa
- Rich dark chocolate pudding** **12.90**
Mixed berries, clotted cream, chocolate ganache
- Raspberry and glazed fig crème brûlée** **12.90**
Belgian white chocolate ice-cream, raspberry coulis, shortbreads
- Trio of sorbets (GF, VG)** **9.90**
- Affogato** **16.90**
Vanilla bean ice-cream, espresso coffee, your choice liqueur
- Banana bliss dessert cocktail** **19.90**
Plantation dark rum, kahlua, baileys, banana liqueur, banana, vanilla bean ice-cream, chocolate drizzle
- Cheese plate** **24.90**
Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots
Dessert wine suggestion - St Huberts Late Harvest Viognier Yarra Valley, Victoria

ST ANDREWS HOTEL 1854

Below is a rare photo of the original Hotel, established in 1854 and originally named the “Hawkins St Andrews Hotel”. In the late 1800’s a fire tore through the building and it wasn’t until the early 1900’s that it was rebuilt and named as just the St Andrews Hotel. In 1987, a pioneer in the themed Hotel game, Betty Jenkins, took a tired and run-down St Andrews Hotel and together with her monkey and cockatoo, renamed it as patrons for the last 30 years have known it as The Pumphouse Hotel.

Today the re-brand of the Hotel brings us back to its original roots with the new logo incorporating the Ancient Legend of the Celtic “Tree of Life”. The tree, amongst other things is the symbol of rebirth, strength and friendship which are all qualities the Hotel possess now and has done in its 150-year history.

We will always respect and fondly remember the years as The Pumphouse Hotel, although at the same time we will embrace the history of the Hotel and continue our journey as a new and exciting venue now known as the **St Andrews Hotel - Fitzroy**.

